How to Taste Wines

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Components of Wine

- Appearance
- Aroma/Bouquet
- Taste/Texture
- Aftertaste
- Overall Impression
Tasting Plan

- 7 wines, all New Mexico Competition medal winners
- Blind tasting
- Identify characteristics
- Attempt to identify wine varietal
- Compare with known characteristics
- Compare wines tasted
Characteristics - Riesling

- Originated in Germany's Rhein and Mosel river valleys
- Broad range of styles, being produced in both dry to sweet variations as well as light to full-bodied.
- Crisp, refreshing character, a well-balanced blend of acidity and residual sugar
- Ability to pair with an almost limitless assortment of food options
Ponderosa Dry Riesling

- Light Oak
- Delicate Fruit – citrus?
- Well balanced – sugar vs acids
Characteristics - Gewurztraminer

- Flavors qualities include: honey, pumpkin spice, cinnamon, apricot, pear, and rose.
- Aromas often include rose, pear, citrus, spice and mineral.
- Pair well with Asian dishes or zesty-flavored fare like BBQ or chicken wings.
Wines of the San Juan – White Table Wine

“Girls - Are – Meaner”

- Aromas of Spice, Apricot
- Low acids
- Full bodied
- Slightly sweet
- Well balanced
Characteristics – Malvasia Bianca

- Common aroma notes associated with Malvasia include peaches, apricots and white currants.
- Tropical and citrus flavors, papaya, guava, some pineapple, regular apple, maybe some tangerine as well.
St Clair Malvasia Bianca

- Pineapple, Citrus Aromas
- Full bodied mouthfeel
- Well balanced, nice acids
- Medium aftertaste
Characteristics - Moscato

- Perfume-like fragrance, light-body,
- Lower alcohol content (typically to the tune of the around 5-8% abv)
- The wine's color steers towards straw yellow with occasional tinges of gold.
- Aromas of orange blossom, honeysuckle, almonds, ginger, green grapes, citrus and ripe peach.
- On the palate pear and apple, to orange and lime.
Blue Teal Moscato

- Aromas of citrus, peach, banana
- Semi sweet
- Balanced acids
- Full mouthfeel
Characteristics - Tempranillo

- Aromas and flavours can include berries, plum, tobacco, vanilla, leather and herb.
- Introduced to America, possibly as seeds, by the Spanish Conquistadors in the 17th century.
Amaro Tempranillo

- Light Oak
- Full fruit aroma
- Nice acids and tannins
- Long aftertaste
Characteristics – Cabernet Sauvignon

- Strong fruit flavors of black cherries and plum.
- Aroma of black currants, eucalyptus, mint and tobacco, bell peppers
- Cedar, cigar boxes and pencil shavings
- Fatty red meats, such as lamb, pair well with Cabernet Sauvignon due to the ability of proteins and fats to negate some of the tannic qualities of the wine.
Matheson Cabernet Sauvignon

- Light oak, fruit, plum aromas
- Balanced acids/sugars
- Tannins well integrated
Characteristics - Barbera

- Plum and spice.
- Aromas of cherry.
- Vanilla.
- Good acids even in warm climates.
Luna Rossa – Barbera Reserve 2005

- Aromas of oak, vanilla, cherry, tobacco
- Tastes of plum, cherry
- Complex layers of fruit
- Long aftertaste
- Color at edges?